

CLIPPEDIMAGE= JP401252274A
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TITLE: PRODUCTION OF CANNED LOW-ACIDIC BEVERAGE

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INVENTOR-INFORMATION:

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ABSTRACT:

PURPOSE: To easily obtain the title beverage without causing can deformation using a conventional pressure device, by dripping liquid nitrogen into an aluminum can packed with a low-acidic beverage followed by rolling, sterilizing the resultant can on heating under pressure and then pressurized cooling.

CONSTITUTION: Firstly, the pH of a low-acidic beverage is adjusted to 4.6-7 followed by heating the resultant beverage, which is then packed into an aluminum can. Second, liquid nitrogen is dripped into the resultant can (packed with said beverage) to bring an in-can pressure to 0.6-1.8kg/cm² determined at 20degC followed by rolling through a conventional technique. Thence, the resultant can is put to sterilization by heating under pressure followed by stopping the feed of steam, and a cooling and pressurizing air is then injected into the can so as to be 0.8-1.5kg/cm² in an in-can pressure to effect cooling, thus obtaining the objective normal temperature product.

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